

Amendments to the Specification:

Please amend the specification as follows:

Please replace the heading on page 74, line 2, with the following rewritten heading:

[CLAIMS] WHAT IS CLAIMED IS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1 – 9 (Canceled)

10. (Currently Amended) Use of an amino acid sequence presented as ~~any one of~~ SEQ ID No. 5 ~~or a variant, derivative, or homologue thereof~~, to prepare a foodstuff or a substance (e.g. a dough) for making same.

11. (Canceled)

12. (Currently Amended) A bakery product or a substance (e.g. dough) for making same comprising or prepared from an amino acid sequence presented as SEQ ID No. 5 ~~, or a variant, derivative or homologue thereof~~.

13. (Currently Amended) Use of an amino acid sequence comprising the amino acid sequence presented as ~~any one of~~ SEQ ID Nos. ~~3, 5, 7, 9, 11, or a variant, derivative or homologue thereof~~, to prepare a dough that is less sticky than a dough comprising a fungal xylanase ; **wherein said stickiness is determinable by the Stickiness Determination Method presented as Protocol 2 herein.**

14 – 43. (Canceled)

44. (New) In a method of preparing a dough for making a bakery product, wherein a xylanase is incorporated in the dough to reduce stickiness,

the improvement wherein said xylanase is a bacterial xylanase comprising the amino acid sequence of SEQ ID No. 5, whereby the resultant dough is less sticky than an otherwise identical dough prepared by incorporating a fungal xylanase instead of said bacterial xylanase.

45. (New) The method of claim 44, wherein said bacterial xylanase is a *Bacillus subtilis* strain.
46. (New) The method of claim 44, wherein said bacterial xylanase is substantially free of glucanase enzymes.
47. (New) The method of claim 44, wherein the stickiness of said dough is measured using the Stickiness Determination Method of Protocol 2 herein.
48. (New) A dough for making a bakery product prepared by the method of claim 44.
49. (New) A bakery product prepared by baking the dough of claim 48.
50. (New) A dough for making a bakery product, comprising wheat flour, water and a bacterial xylanase comprising the amino acid sequence of SEQ ID No. 5.
51. (New) The dough of claim 50, wherein said bacterial xylanase is a *Bacillus subtilis* strain.
52. (New) The dough of claim 50, wherein said bacterial xylanase is substantially free of glucanase enzymes.
53. (New) The dough of claim 50, wherein the stickiness of said dough is measured using the Stickiness Determination Method of Protocol 2 herein.
54. (New) The dough of claim 50, further comprising yeast.
55. (New) A bakery product prepared by baking the dough of claim 54.